

Imitation Is Sincerest Flattery

MANY CONCERNS TRY TO IMITATE

WHITE ROCK LITHIA WATER

But it is KING of all of them—Over six cars sold in Pensacola this year. More will be sold next year, because the Public asks for WHITE ROCK and will have no other.

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New City Grocery Co.

Located at the corner of 10th ave.
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This is an up-to-date store, with all modern improvements, and filled with

Staple and Fancy Groceries

of every kind. We most respectfully invite the public generally to call and be convinced if we are right—that we have a stock of the best quality. We would like to mention a few of our prices for the good of all, yet we will await your visit or call over phone 223, three rings. We will soon add to our already large stock a first-class Meat Market. It is now being built with ample space to carry all kinds of Fresh Meats, Fowls, Game, Fish and Oysters. Prompt delivery, with polite, up-to-date clerks and meat cutters. Come and see us or phone for the best and cheapest goods in the city.

New City Grocery Co.

PRYOR BROS., Managers

HAND-PAINTED CHINA, TOILET SETS

or some article of Jewelry makes a fine Christmas present. We have some exceedingly beautiful Umbrellas at from \$4.00 to \$18.00, and Hand-Painted China Plates, Pitchers, Vases, etc., for \$1.50 to \$5.00. Then, too, a Gold Stick Pin at 75 cents, solid gold, would make an appreciable gift. Drop in to-day and see.

DOE'S BOOK STORE. **J. F. DAVIS, Jeweler.**

IF WE HAVE IT, IT IS THE BEST!

GOOD THINGS AT THE PURE FOOD STORE.

FRENCH PRUNES per pound 20c
FILLED FIGS IN JARS 40c
STUFFED DATES, PER BOX 25c
SALTED ALMONDS, JARS 35c
SALTED ALMONDS, PER POUND 75c
SALTED PECANS, PER POUND 25c
EXTRA FANCY FIGS, PER LB. 25c
EXTRA FANCY FIGS, BASKETS 25c

Sol Cahn & Co.

The Pure Food Store.
Southwest Corner Palafox and Intendencia.
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The Only Place of Its Kind

in the City.

Nick Apostle's Restaurant and Ladies' Buffet is really the only place of its kind here. It is the only

First-Class Restaurant and Ladies' Buffet

in Pensacola, and should receive the patronage of the public. Nothing but the best meats, fish, game, oysters, wines, liquors, etc., are kept, and everyone knows that Nick's Restaurant is moderate in price and well kept. Call on us. OYSTER LOAVES A SPECIALTY.

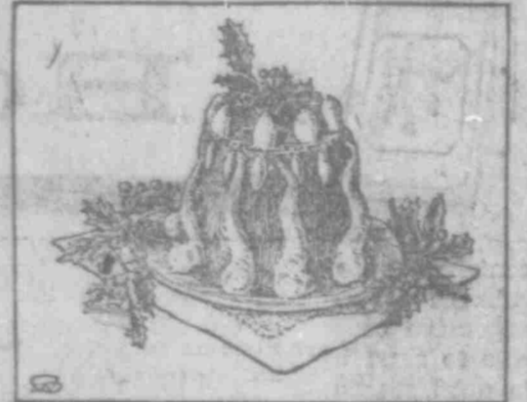
NICK APOSTLE, Proprietor.

THE HOLIDAY MENU

GOOD THINGS OF CHRISTMAS AND NEW YEAR'S FEASTING.

Mince Meat in Quantity For the Season—Making and Serving the Plum Pudding—Christmas Cakes and Their Tasteful Decoration.

As pumpkin pie is necessary for a proper Thanksgiving dinner, so are mince pie and plum pudding at Christmas. Any good lean cut of beef can be used. In any case, give the meat a long, slow cooking in enough boiling salted water to partly cover and when it is about ready to fall apart take from the fire, cool quickly and set aside in its liquor until next day. Free the meat from fat, put through the chopper and weigh. For three pounds and a half mix with it eight pounds of tart apples, pared, cored and chopped; one pound and a half of chopped sweet, one pint of molasses, three tablespoonfuls of cinnamon, two tablespoonfuls of salt, two pounds of seeded raisins, two pounds of brown sugar, two pounds of granulated sugar, one pint of currant jelly and sufficient cider to moisten. Cook slowly for two hours, stirring frequently; then take off and seal at once in preserve jars. This recipe may be varied by adding chopped citron or a little grated or candied lemon or orange



CHRISTMAS PUDDING.
Steamed in a lard pail and decorated with blanched almonds, English walnuts and marshmallows. A little alcohol may be poured over each marshmallow and ignited before sending to the table.

peel or the grated rind and strained juice of the fresh fruit, changing the combination of spices, substituting the juice from sweet pickled fruit for the cider. In any case, it should be kept in a cool, dark place.

Plum Puddings. If well made and thoroughly cooked, will keep for a long time. If molded in tins, they must be turned out, but if packed in earthen bowls and tied in cloths they can be put away intact without fear of rust or mold. Be particular, however, to store them where it is dry as well as cool. For a large quantity, crush sufficient stale bread, discarding crust, to measure two quarts when packed. Add to this one pound of sifted flour, three pounds of seeded raisins, two pounds of cleaned currants or nuttans, one pound and a half of sugar, two pounds of finely shredded sweet, two pounds of citron chopped or cut fine, one heaping tablespoonful of ground cinnamon, two tablespoonfuls of allspice, two tablespoonfuls of nutmeg and four teaspoonfuls of salt. Beat together sixteen eggs, add one pint of molasses mixed with two teaspoonfuls of soda dissolved in a little hot water. Stir this into the dry mixture, add the grated rind and strained juice of four lemons and divide among a number of molds of equal size. Steam for five hours, cool and store away. When to be used, steam again for an hour or more and serve with either a hard or a liquid sauce.

There is a slight incongruity in making the rich, black fruit cake for Christmas when the plum pudding is an indispensable accompaniment of the dinner. A very beautiful Christmas cake is made of three layers, two white and one, the middle one, enriched



SMALL CHRISTMAS CAKE.
These should be dressed as prettily as possible. Citron is used for stems and leaves, while candied cherries and scarlet pellets form the berries or flowers. Scarlet icing on white is also used effectively.

with fruit and spices. Spread currant jelly between the layers and cover the entire outside with boiled frosting seasoned with orange juice and decorate

the top with the tiny red cinnamon candies, laying a wreath of holly around the edge of the cake on the plate over the lace paper napkin.—Table Talk.

Hickory Nut Cake.
Cream half a cupful of butter and add gradually one and one-half cupfuls of sugar, then stir in alternately three-fourths of a cupful of milk and two cupfuls of sifted flour which has been sifted with two teaspoonfuls of baking powder. Add one cupful of finely chopped hickory nut meats, and lastly the stiffly whipped whites of four eggs. Bake in a loaf in a moderate oven. Cover with chocolate icing.—Country Gentleman.

Coffee Icing For Cake.
One-half cupful of strong, clear coffee and two cupfuls of granulated sugar boiled until a soft ball may be formed between the fingers when tried in cold water. Let cool, then beat until thick enough to spread. Flavor to suit the taste or not at all and spread quickly.

Fever Blisters.
Bathe fever blisters on lips and throat with alcohol, which dries them up as if by magic.

Paris Restaurants.
A Chicago man just returned from a ramble in Europe declares that in Paris the traps for unwary travelers are innumerable as the sands of the seashore. One of the most familiar is the restaurant where the bill of fare is without prices, the check being made out according to what the customer seems able to pay. "I was bitten once or twice in this way," says the traveler, "but then I refused to order unless the menu mentioned the cost. Sometimes the proprietor protested feebly, but I told him that he didn't buy his victuals without knowing the price, and I should follow his example."

To Save One's Bacon.
"To save one's bacon"—that is, to make a narrow escape—is supposed to refer to the Dunmow fitch. For many centuries it was the custom at Dunmow, in England, to present a fitch of bacon to a married couple of twenty years' standing who would make oath on the Scriptures that they had never had a quarrel. To come close to a quarrel without an actual rupture was, in the popular dialect, "to save one's bacon."

Every Bit as Good.
"Have you a belt that will go about my waist?" asked the young lady with a smile as she entered the dry goods store. "No, but I have something just as good," replied the young man who formerly worked in a drug store.—Yonkers Statesman.

Evolution of a Joke.
"What becomes of a joke when it gets too old for the almanac?" "The theatrical programme gets it." "And from there it's but a step to the musical comedy, eh?"—Philadelphia Bulletin.

REMOVAL NOTICE
JEWELRY STORE—On and after January 1 my jewelry store will be located at 112 South Palafox at the place formerly occupied by Bass & Co. E. M. Andersen. 17dec2w

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CHRISTMAS DINNER

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ORDER OF THE GARTER.

Its Alleged Ballroom Origin Only
Legendary Romance.

The origin of the Order of the Golden Fleece is, like that of the Garter, shrouded in mystery. Very few modern archaeologists attach any credence to the vulgar tradition, wholly unsupported by any authority, that at a court ball given by Edward III, a lady, supposed to be the Countess of Salisbury, dropped her garter, and the king, taking it up and observing some of his courtiers to smile as though they thought he had not obtained this favor merely by accident, exclaimed in a loud voice, "Honi soit qui mal y pense."

There is another opinion which traces the origin of this order, which, according to the learned Seldon, "exceeds in majesty, honor and fame all the chivalrous orders in the world," to Richard Coeur de Lion having upon the occasion of some warlike expedition during his wars in Palestine chosen a leather thonged garter as the distinctive mark of his partisans. Yet another theory ascribes the foundation of the order to the fact that Edward at the battle of Crecy issued his garter as a signal for battle, which, proving successful, determined him to institute the order in memory of the event.

Both these opinions are to a certain extent feasible, and the first is materially fortified by the well known fact that when the crusaders captured St. Jean d'Acre in a nocturnal assault the knights of the Christian army were ordered to wear straps of white leather bound round the leg under the left knee in order to distinguish them from the infidels.

THE WATER SPIRIT.

Origin of Odd Beliefs About Rescuing Drowning Persons.

In Great Britain the belief that you must not rescue a drowning person is most prevalent in Cornwall and various parts of Scotland. The French sailor and the boatman of the Danube bow to the decree, together with the Russians, and let the people drown.

Dr. Taylor in his "Primitive Culture" declares this lingering fondness for this old creed is because the water spirit is angry at being despoiled of its victim, and should the unlucky person who has dared to frustrate him trust himself to the water's power he will drown as sure as fate.

The Bohemian fisherman shrinks from snatching a drowning man from the waters, fearing the water demon will take away his luck in fishing and drown him before he gets to shore with the would be victim. In Germany when some one is drowned they say, "The river spirit claims its yearly sacrifice," or, "The nix has taken him."

The belief is current not alone in those countries above mentioned, but the Kamchatkans rather than help a man out of the water would force him under, and if he should escape to the shore no one would dare receive him into his house or dare to give him food. He is supposed to be dead after once falling into the water.

A Mighty Desert Wind.

The samiel is a hot, noxious electrical wind which passes over the sandy deserts of Arabia and Africa. It moves with the quickness of lightning and passes in narrow currents for a few minutes at a time. It deals instant death to every man or beast happening to face it, and it is said that it so decomposes them that their limbs fall asunder. The approach of it is indicated by thick haze in the horizon, and travelers, if they have time, throw themselves on their faces, with their feet toward it, till it has passed. The sirocco is another blighting wind, which prevails in Italy and adjoining districts about April. The West Indian hurricanes are of a totally different description, being simply vortexes of great force, and they have been known to blow heavy cannon out of a battery and carry a man over a ten foot wall.

Antidote For Too Much Camphor.
Children sometimes get hold of camphor (given as liquid) and eat or drink it. A correspondent in an exchange says: My sister when a little child drank a large quantity of camphor. An old lady who was visiting at the house told my mother to give her cream. The doctor soon arrived, but said it was the cream that saved her, that he would have been too late.

To Blanch Nuts.

To blanch nuts pour boiling water over them and when the skins can be slipped off transfer them to cold water and slip or rub off the brown covering.

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